

# PORK TENDERLOIN WITH BLACKBERRY SAUCE

Recipe and pairing suggestion courtesy of **NORTHERN CRUSH** magazine.

## Ingredients

- 2 pork tenderloins
- 1 ½ tablespoons Jerk seasoning
- 1 teaspoon salt
- 1 cup blackberry preserves
- ¼ cup Dijon mustard
- 2 tablespoons red wine
- 1 tablespoon orange zest
- 1 tablespoon fresh grated ginger

## Instructions

1. Preheat grill to 350° to 400° (medium-high) heat. Remove silver skin from tenderloins, leaving a thin layer of fat. Brush tenderloins with oil and rub with seasoning and salt.
2. Grill tenderloins, covered with grill lid, 10 minutes on each side or until a meat thermometer inserted into thickest portion registers 155°. If using pork loin, allow for extra cooking time. Remove from grill and let stand 10 minutes.
3. Meanwhile, whisk together blackberry preserves and next 4 ingredients in a small saucepan, and cook over low heat, whisking constantly, 5 minutes or until thoroughly heated.
4. Cut pork into thin slices, and arrange on a serving platter; drizzle with warm sauce.

